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 Reg No. 1993/003391/08

CABERNET SAUVIGNON



GRAPES	Cabernet Sauvignon
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 03, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Hutton, Glenrosa and Cartref
VITICULTURE	The Cabernet Sauvignon comes from blocks that is south and south east facing and is between 54m to 102m above sea level.
DATE OF HARVEST	March till early April
FERMENTATION METHOD	The grapes were harvested at 25.5-26°Balling and fermented in stainless steel tanks.
MATURATION METHOD	The wine matured for 14 months in 225ltr French oak barrels, of which 34% were new French oak 28% 2 nd fill 25% 3 rd fill and 13% 4 th fill barrels.
PRODUCT DESCRIPTION	The wine shows classic black currant and graphite flavours on the nose with a hint of vanilla and cinnamon. The tannins are bold and firm, and promise great ageing potential.
SERVING SUGGESTION	Zucchini Gratin with Tomato Confit or Honey Balsamic Lamb Chops served with roast vegetables.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.43%; Total acidity: 5.9 g/l; pH: 3.67; Residual sugar: 2.5 g/l; Extract: 32.10 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Louise van der Westhuizen